No amount of kneading, beating, or chopping can give good bread, of the first quality, from poor or second rate flour. The best quality of flour is not sufficient, either, to make first-class bread if the yeast is not of the best. Perfect flour, the perfection of yeast, will not do it if the dough is allowed to sour, or approach so nearly to souring as to destroy the pure sweet flavor of the wheat. If too much yeast is used no sole, taking pains not to injure the vital perfection of quality either in flour or parts; then apply, daily, a portion of a yeast will secure good bread. It is a mixture of equal parts of tar and coal mistake which most cooks are very oil. A portion of this may also be approne to make, unless carefully in-structed by the mistress, to use too large soles of the feet should be scraped once a quantity of yeast. It expedites their work, no doubt, but makes their labor but it must not be drawn too tight on unsatisfactory. It must be confessed the foot, and the shoeing should be atthat very many otherwise excellent cook-books make the same mistake. Some people are color-blind, and others are equally deficient in taste and smell; and such will never make good cooks. We know housekeepers who tell us they can not distinguish between strong butter or sweet butter; between sour bread and that whose flavor is as sweet as new wheat. And these are the ones, who, if their bread is light and tender, do not slightly to the one side of the aforesaid dream that it may be ruined by the tooth or teeth, and attached to the gum strong taste of the hops and too much chiefly. If these teeth are not removed chiefly. salt, or by too much yeast.

ruined it. "How much yeast did you put to your bread?" "One cake and a half to four large leaves." half to four large loaves—just as the re-ceipt book said, ma'am." "Well, now we will not mind the book. Soak not quite half a small cake of yeast; make a quart of sponge and put the yeast to it, adding a teaspoonful of salt and two teaspoonfuls of granulated sugar, and in the morning we will see what shall be made with it." In the morning the sponge was foaming, but as sweet as a rose. It was stirred down and a piece of butter half the size of an egg rubbed into as much flour as would be needed for four loaves, and put to the sponge. A pint of warm, not hot, milk-andwater was stirred to it, and the whole well mixed with a knife. When fully combined, the mass was poured on to the kneading-beart and chopped about five minutes with a chopping-knife, kneading it together in a ball every minute or twe, a the chopping spread it out. Then the whole was put into the bread-bowl, vell covered, and set by the range-where no air could strike it nor the draft from an open door blow across it.

This was cone i few minutes before the breakfast was dished. By the time breakfast was disposed of the bread was like a puff-ball, and, taken on to the bread-board, was divided into four loaves, lightly moded for three or four minutes, put into well-buttered bakepans, a very little butter rubbed over the top and left to ise. In half an hour as are used in watering our streets, and and by nine o'clockin the morning four scatter this liquid over our meadows; in golden leaves of as sweet and tender taken from the over and put aside to

We give this as arexample. If any one is inclined to use it as a receipt we think it will be found reliable.

If rolls or biscuit renaste.

If rolls or biscuit renested for tea, a bowlful of this dough may be taken out, and two tablespoonfuls of butter worked into it; set it to rise, well covered and excluded from the air. When light, mold it down, and set on the ice until half or three-quarters of an hour dough would sour past sweetening be-fore tea-time; but when so small a quansouring. The rolls or biscuits will tion? be more delicate if the dough is molded Th down for a minute every time it rises up, or whenever one has a call to the

Real, dainty breadcan not be made in large loaves. If the pans are about twice the size of a brick they are quite as large as desirable. When the dough is put into the panit ought not to be more than two inches thick. When it has raised to twice the size it was when put into the pan it is ready for the oven. In baing it will rise still higher, and if about five inches high when done, that is quite large enough.

In baking bread the oven should be hot exough to prevent any further fer-Beecher in Christian Union.

Winter Care of Shock.

THE time of the year has now come for every farmer to take into full consideration the advantages of providing good suitable shelter for all the live stock he may have about him to becared for during the coming winter. It is a difficult matter to calculate just the amount of loss that may be suffered in keeping a given number of either cattle, hogs or sheep through a winter season in our climate without proper shelter, as much will depend on the kind of weather we may have during the winter, thut there is no doubt but that there is more or less in all eases of the kind. Alternate freezing and thaving, with a mirture of rain, sleet and snow, makes the worst kind of weather for live stock to suffer exposure in, and there is hardly any kind of stock can be expected to hold its own in weight and condition with all the feed that may be given. where it is fully exposed to such weather as we have described. It is not a very costly matter to provide shelter for all the stock that is usually kept on a moderate sized farm, and we are satisfied that there is no investment a farmer could make that would pay a better profit in the way of saving than to see to it that all the stock of every kind that he may have about him shall have good, comfortable shelter from all winter storms. Common humanity requires it, and his own pecuniary interest demands it.

An Illinois horticulturist, after thirty years' experience with the chestnut, finds it just as easily grown, as healthy and as hardy as the cottonwood. Besides which, it is a good deal more valuable there is little or no loss in the way of storing winter apples.—Cor. Rural New Yorker tree.

HOME AND FARM.

CAMPHOR CINTMENT.—One tablespoonful of brandy, two tablespoonfuls of sweet oil, one teaspoonful of strong spirits of camphor.

RAPID drying of paint is insured by the addition of a small proportion of litharge, sugar of lead or Japan varnish, according to material or color.

DRY ROT OF THE SOLE .- Carefully scrape away all decayed horn from the weekly. A light shoe should be applied, tended to at least once monthly.-Live Stock Journal.

THE New York World says no good cause can be given why horses and mules have or possess what are termed blind-teeth. Wolf-teeth sometimes exist in the mouths of both horses and mules. They are situated on the superior maxilla immediately forward of the first molar tooth or teeth, or perhaps at the proper time they so affect the eyes The bread was light, tender and baked to a beautiful golden brown; but, ah! the bitter taste of the hops had

FURNITURE POLISH .- The following recipe will restore the original polish of furniture, especially in the case of such articles as pianos, fancy tables, cabinets, lacquered ware, etc., which have be-come tarnished by use. Make a polish by putting half an ounce of shellac, the same quantity of gum lac, and a quarter of an ounce of gum sandarac into a pint of water. Put them all together in a stone bottle near the fire, shaking it often; as soon as the gums are dissolved it is ready for use. Then take a roller of woolen rags-soft old broadcloth will do nicely—put a little of the polish on it, also a few drops of linseed oil. Rub the surface to be polished with this, going round and round over a small space at a time until it begins to be quite smooth; then finish by a second rubbing with spirits of wine and more of the polish. Furniture thus treated will have brilliant luster equal to new.

THE farmer who lets all the liquids of his barnyard run to waste is a spend-thrift, however "close-fisted" he may be with money. A practical farmer said recently: "On my farm on the Hudson River, I have built cisterns under the barn and stable, in which this liquid is collected. These cisterns are all connected, and one being built on a lower grade, they all empty into this one. When it rains I put a force-pump into the eistern and fill two water-carts, such | circles. forty-eight hours afterward a change is bread as any one could desire were perceived in the color of the grass." Another farmer who has a similar arrangement in his barnyard, says he saves 100 loads every year, and thinks the llquid worth as much as so many loads of solid manure.

Keeping Winter Apples.

THE question is being discussed as to whether a dry or a wet cellar keeps apples best. A writer in the New York Tribune says apples keep excellently in his cellar, which is a wet one, and cites before tea. Then mild down again, roll the remark of an experienced buyer out, and cut in small biscuits, and put into c bake-pan. When light, bake. Be sure and not scorch. If as much yeast keep out of the water, he was sure to had been used as is loo often done, the find the fruit in good condition. On the other hand many writers recommend a dry cellar as the best fer keeptity is taken there will be no danger of ing apples. Who shall decide the ques-

That water is not injurious to the keeping of apples, even when actually in contact with them, is shown by the fact that they keep perfectly well on the ground under leaves all winter. A friend of mine living in Montreal says that seeing some very fine Fameuses ex-posed for sale in that city, he inquired how they were kept. He learned that they were part of the cargo of a canal boat which had sunk in the canal and was frozen in before it could be raised. When this was effected in the spring, it was found that the cargo of apples, which would not have kept much longer than January in the air, had been preserved perfectly in the water. An old mentation, but not so het as to begin to custom of burying apples in the ground, brown or bind the crust and prevent its the same as roots, for winter storage, rising any more. The owen must not be also demonstrates that moisture in copas hot when the bread is put in, or till it tact with apples does not necessarily it is half baked, as is necessary during cause rotting. In Russia I understand the last half of the baking.—Mrs. H. W. that apples are preserved in tight barcels with water, in the way practiced in chis country with granberries. On the other hand, apples keep perfectly in dry cellars, as many fruit growers can tes-

What then is the essential requisite for the safe winter keeping of this truit? O Simply, I believe, the preservation of a low uniform temperature as near the freezing point of water as possible. This can be maintained in dry cellars, but much more easily and perfectly, I think, in wet ones. The presence of water has a controlling power over the variations of temperature near the freezing-point, as all know who have had to keep water in a cold cellar to keep it from freezing. The moisture does no harm to the apples. It may even to the apples of the freezing to the be a cirect benefit in preventing evap-oration from and consequent withering of the apples, though this evaporation is very elight at the low temperature necessary in fruit cellars for success in keeping apples over until spring. In Canada apples are rarely stored for keeping in house cellars. A special cellar is made, deep, with thick stone walls laid in mortar. These walls rise above the surface about ten inches, to allow of small windows for ventilation and light. There is a double floor above filled in with moss or sawdust. This floor is covered by a roof-like attic and the apples are there kept until the approach of severe frosts, when they are sorted, barreled and dropped into the cellar through a trap-door which is then closed and packed in same way as the floor. At times during the winter when the weather is not freezing this cellar is opened and fruit removed for sale.

-It appears by an Odessa circular that the total stock of wheat in that market is 80,000 quarters, whereas to keep the mills going until the opening of the navigation in March no fewer than 600,-000 are required. Russia, which ordinarily exports 40,000,000 quarters will now have to buy grain. The Golos gloomily points out that there is small ground for looking forward with any degree of confidence to a good harvest in the future. The thousand insect pests which, aided by improvidence and the communal system, have brought things to their present pass, have defied the efforts made to exterminate them, and lie safely hidden under the snow until spring enables. them to resume their destructive work. The Golos puts the expenditure of Russia this year at 26,343,461 roubles over the revenue. Things are altogether in a poor plight there.

-Admitting that one has a good time, that the enjoyment is something a little better than is experienced on almost any day during the whole year, is it not a question whether Thanksgiving stuffing of not only poultry in the kitchen, but of stomachs at bounteous boards, pays after all? Before the day is concluded nearly all are made drowsy and heavy, not a few complain of headaches; still others will confess that their dinner has given them a fit of indigestion, while nearly all, the next morning, if they describe their true feelings, will say that the mouth is not tasting quite so well as usual, and, on the whole, they are not feeling as well. -Dr. Foote's Health Monthly for Novem-

-The Chicago Times has ascertained that large quantities of a material which is called butter, and sold as such on the market, is really made of lard by a peculiar process known only to a few. One establishment in that city has been doing a prosperous business for more than a year, and has a trade so extensive that shipments are made to England. A representative of the Times was shown through the place, and there was no effort at concealment made; the manufacturer is frank about it, and says the compound is no more injurious than pork. A large number of restaurants are said to be using it as butter, and the report is that other manufactories are to be opened shortly.

-A joint stock company is about to be organized for manufacturing lumber on a mammoth scale, at Shell Lake, on the line of the North Wisconsin Railway. The parties interested have completed a trade for the purchase of a vast amount of standing pine, which takes nearly all tributary to Shell Lake, amounting to between 200,000,000 and 300,000,000 feet. They also bargained for nearly as much more tributary to the Menomonee, which, in conjunction with the other deal, makes one of the largest transfers ever known in lumber

-A large bird at Keokuk, Iowa, dartdownward in its flight, and striking a lightning rod, the iron ran through its body, and it remained impaled, fluttering and struggling until death came.

-When the daughter of the Rev. E. Squire, of Centerville, Mass., awoke one morning recently, she fainted at the sight of an immense black snake, whose head was thrust out from under her pil-

[St. Louis Times.] Money in It.

The best investment is in that which will maintain health. From a letter of Mr. C. W. Eck, No. 12 S. 5th St., St. Louis, Mo., it is learned that the clerk of the Money-Order Dept. at the post office in Alton, Ills., Mr. J. B. Kuhn, suffered for some time with indigestion and all its accompanying evils-a headache, loss of appetite and despondency, and was surely becoming a hypochondriac. He commenced the use of Hamburg Drops and is now well and strong again.

Fires in the mountains near Ukiah, Cal., drove the snakes from their retreat, and many rattlesnakes were killed in the streets

[Valparaise (Ind.) Messenger.]

An Indiana Sportsman's Experience. One of the finest kennels in this country, and the purest in the West, is owned by Mr. W. H. Holabird, the Sportsman's Clothier, of Valparaiso, Indiana. He says: "We use St. Jacobs Oil in our family in preference to all other liniments; I have also tried it in my kennel with wonderful results."

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THE MARKETS. NEW YORK, November 24, 1989.

NEW TORK, NOV			Tour.	LY
ATTLE-Native Steers	7 50		12 25	POT
COTTON—Middling		6	1136	Lynn
LOUR-Good to Choice	5 50	0	6 75	in the
VHEAT—Red, No. 2	1 27	4	1 27%	recei
Spring, No 2	1 21		1 22	freely
ORN-No. 2	62	4	6234	let.
A I'S-Western Mixed	43	0	44	No:
ORK-New Mess	14 50		11 00	LIVE
ST. LOUIS.				484 1
OTTON-Middling			11%	
EEVES-Choice	4 75		E 25	1
- Fair to Good	4 25	@	4 60	1
Native Cows	2 25		3.25	
Texas Steers	2 50	4	3 60	
OGS-Common to Select	4 25	4	4 75	
HEEP-Fair to Choice	3 00	6	4 30	1 1
HEEP-Fair to Choice LOUR-XXX to Choice	4 50	0	5 35	2010
VHEAT-No. 2 Winter	1 09		1 09!4	
No. 3 "	1 07	0	1.00%	
ORN-No. 2 Mixed	43	0	43.4	
ATS-No. 2	33	0	2354	
YE-No. 2	87	0	96	
OBACCO-Dark Lugs	4 00	0	4 25	
Medium Dark Leaf	6 00	0	7 00	100
AY-Choice Timothy	16 00	0	16 50	
UTTER-Choice Dary	24	0	26	
GGS-Choice	26	0	28	
ORK-Standard Mess	13 75	0	14 00	•
ACON-Clear Rib	08	@	0814	
ARD-Prime Steam	08	a	08%	
VOOL-Tub-washed, Med'm	47	0	48	
Unwashed "	29	0	30	2
CHICAGO.	100		G-24	4 1
ATTLE-Native Steers	4 75	9	5 50	1
IOGS-Good to Choice	4 40	0	4 90	
HEEP-Good to Choice	6 00	0	4 75	
LOUE-Winters	5 00	0	6 00	For the
Springs	4 00	6	5 25	Beenel

Springs. 4 00 @ 5 25
WHEAT—Spring No. 2 111 @ 1113
Red No. 2 168 @ 109
CORN—No. 2 44 @ 432
OATS—No. 2 32 @ 323
RYE 89 @ 90 OATS-No. 2. 32 @ 32½
RYE. 89 @ 90
PORK-Mess 12 75 @ 13 00
KANSAS CITY.
CATTLE-Native Steers. 4 00 @ 4 75
Native Cows. 2 30 @ 2 75
HOGS-Sales at. 4 30 @ 4 50
WHEAT-No. 2. 88 @ 88½
No. 2. 85½ @ 86
OATS-No. 2 Mixed. 35% @ 36
OATS-Choice 44 @ 46
HAY-Choice 44 @ 46
HAY-Choice 23 00 @ 24 00
PORK-Mess 13 75 @ 14 00
BACON-Olear Rib. 08½ @ 08%
COTTON-Middling. 11½

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two organs. - Maine Farmer. "How to Pay Church Debts" is the title of a new book. If the same methods can be made to successfully apply to other debts it will have a large sale.—Philadelphia News.

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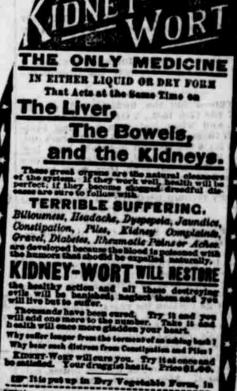
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